



GOVERNORS CLUB

The Experience

News For and About THE GOVERNORS CLUB – Tallahassee, Florida

January / February 2021

CLUB Events

New Year's Eve in France
Thursday, December 31

Birthday Nights!
Wednesday, January 13
Wednesday, February 10

Kid's Movie Night
January 15

**Chateau Le Coeur
Wine Tasting**
Thursday, January 21

Guest Chef Bryant Withers
Friday, January 29

Bring a Friend Happy Hour
Friday, February 5

Valentine's Experience
Saturday, February 13

**Sicily through the Tasca
Family Winery Wine Tasting**
Thursday, February 18

DEEP Brewery Beer Dinner
Friday, February 26

Kid's Movie Night
Friday February 26

**FSU Basketball
Complimentary Wings &
Chili Pre-Game**
The Lounge

**Half-Price Friday
Happy Hour**
All drinks and Lounge menu
at ½ price

75¢ Estuary Oyster Night
Wednesday in the Lounge

Holiday Closings
January 1 – New Year's Day
January 18 – Martin Luther
King Day



Join the... 2021 Platinum Society

Extraordinary Food & Wine

The **2021 Platinum Society** is a club-within-a-club group that offers exclusive VIP membership into CLUB events featuring wine and spirits. Join today and enjoy the benefits of membership all year long!

Membership in the **Platinum Society** offers:

- Eight complimentary wine tastings with chef's light bites
- Four reduced price wine dinners (\$30 off Member price)
- Personal storage for twelve bottles of wine
- Waived corkage fees
- Beautiful GOVERNORS CLUB logo wine opener for new **Platinum** Members
- **Platinum Society** lapel pin for new **Platinum** Members
- 10% off retail purchase of wine, liquor & cigars

Our quarterly rotation of tastings will be held on the third Thursday of each month and our wine dinners will be held on the third Friday of each month when in rotation. Tastings will last 1.5 hours, allowing you an opportunity to have dinner afterward. Current **Platinum Society** Members know that our tastings offer an abundance of wine and a fine selection of savory accompaniments. Cost for the annual membership is \$330++ and the value of our tastings and dinners alone are \$392 annually. Enjoy the savings, storage and extra perks of being a **Platinum Society** Member!

To join or continue your **Platinum Society** membership, contact Nicole Okken, nokken@govclub.com, 850-205-0665.

Celebrate New Year's Eve In the Grille!

Dine in our newly renovated Grille with our full à la carte menu. All guests will enjoy a complimentary sparkling toast and decadent chocolate truffles at the conclusion of the evening. Call 850-224-0650 for reservations.

Happy New Year!





GRILLING KITS



Let us help simplify your shopping and meal prep with wonderful kits to sizzle on the grill or in your kitchen. All meals are in Cryovac packaging to ensure the freshest ingredients in your fridge!

Call the CLUB at 850-224-0650 and place your order 24 hours in advance of pick-up. Kits are available for pick-up Monday through Saturday. Order individual kits or bundle all three for \$190.

Prime Steak Kit - 4 each, 12 oz. "Prime" ribeye steak, 1 lb. asparagus, 6 oz. herb butter, 2 oz. steak seasoning all for - \$112



Lighter Side Kit - 6 each, 6 oz. boneless chicken breast, two pounds of ready to grill veggies, one pound of seasonal fruit salad, 2 oz. lemon pepper - \$50



Cheeseburger in Paradise Kit - 6 each, 8 oz. Angus ground brisket patty, 6 knot rolls, American cheese slices, iceberg lettuce, tomato, red onion, dill pickle spear, & a bottle of Heinz steak sauce - \$54



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Social Distance Dining at Your Club!

Whether you wish to enjoy cocktails on the Patio, dinner on the Balcony, or a cozy booth in our new steakhouse style Grille, we have plenty of options for your social distance outing. Rest assured, your health and well-being are our number one priority! We look forward to serving you soon.



The Grille

\$13 Fast Lunch Features

Our fast lunch features offer member value pricing with your choice of our soup of the day or a side garden salad.



- **Monday - Crispy Tempura Shrimp** Stir fried vegetables, crispy wonton skins and sweet chili glaze.
- **Tuesday - Sliceberg Salad** Grilled, marinated breast of chicken with sliced tomatoes, applewood bacon, scallions, blue cheese & red onions on a wedge of Iceberg lettuce with creamy peppercorn dressing.
- **Wednesday - Tenderloin of Beef au Poivre en Feuilletage** Tender filet mignon sautéed with summer squash, zucchini, carrots, onions, and green peppercorns flambéed with brandy and demi-glace in a flaky puff pastry dish.
- **Thursday - Topolo "Caesar" Salad with Blackened Grouper Reduction** Chopped romaine lettuce tossed with lime zest, serrano chile, croutons and Caesar dressing topped with seared Cajun spiced grouper pieces, Parmesan-Reggiano, crispy corn tortillas and cilantro.
- **Friday - Ronnie's "Chicken Fried"** Marinated bone-in chicken, floured and fried golden brown with sweet corn fritters and buttermilk mashed potatoes.



Ronnie's "Chicken Fried"

Manager's Message

1-2-3 Membership Drive Extended

We welcomed 17 new Members in October and November via our 1-2-3 Membership Drive. This drive was originally planned to conclude at the end of the year but will continue with the hope of additional new Memberships. The CLUB's Membership roster currently stands at 909. Ideally, the CLUB is better



Barry Shields
General Manager

positioned with a Member count of 1000 or more, so let's keep the momentum going. With your help we can and should reach 1000 Members with ease, but we can't get there without you!

As a reminder, the incentive to sponsor a new Member is your choice of \$660 in food & beverage credits or monthly dues. You can learn more about the details of the Membership Drive in this newsletter. The more Members you sponsor, the greater your rewards!

As you think about who in your circles would be a good fit for the CLUB, you may want to share the benefits of membership:

- Beautiful newly renovated interiors and furnishings.
- Spacious dining options both indoors and outdoors.
- Private environment to enjoy exclusivity and safety while avoiding crowds in public facilities.
- Personalized service and special attention given to food sensitivities.
- To-go options including curbside pick-up and delivery.

- Private dining rooms to accommodate gatherings of just a few people to over 300 guests.
- Dedicated staff to assist with event planning details.
- Appealing menu selections that change seasonally.
- Professional culinary staff lead by our Certified Executive Chef with 35 years of experience.
- Monthly programming of Member events that include themed dinners, cooking classes, wine tastings, cigar dinners, chef's tables, children's events, special occasion brunches and happy hours.
- Personal wine and cigar lockers.
- Valet parking.
- Reciprocal CLUB privileges both domestic and abroad.

There are many ways in which each of you personally enjoy your CLUB. Make sure to share those stories with your friends and colleagues when thinking about who you want to invite to Membership. As always, thank you for your support.

Hope to see you soon.

Barry Shields, CCM, COO

Weekend Specials

Friday - Fish and Filet Night

Enjoy our special \$24 filet mignon or fish fillet dinner complete with wedge salad, fresh veggies, oven baked potato with sour cream, bacon, cheddar & chives.

Saturday – BYOB! Bring your favorite wine or champagne and enjoy waived corkage fee!



Governors Club Loyalty Program



The GOVERNORS CLUB Loyalty Program is our way of saying "thank you" to those firms and businesses that have three or more colleagues as current members of the CLUB. The Loyalty Program reduces the initiation fee to \$1000, a savings of \$1,500, to any colleague in your business and requires a two-year membership commitment.

The same membership application process, monthly dues and GOVERNORS CLUB benefits will apply. Contact Nicole Okken, nokken@govclub.com (850) 205-0665 for confirmation of qualification and a Loyalty application.

Receive 6 Months of Complimentary Dues for Every Pre-Identified Prospect Who Joins Your Club!



The 1-2-3 Membership Incentive Plan was approved by the Board of Governors with great benefits for you. Here's how it works:

- **Step 1:** Simply provide our Sales & Events Director, Nicole Okken, with the names and contact information of anyone you feel would enjoy being a member of the CLUB. It can be just one person, or several. Nicole will contact the prospect on your behalf, invite them to take a tour of the CLUB and hopefully they will join.
- **Step 2:** For every pre-identified prospect that you recommended who joins the CLUB, you will be rewarded with **six months of complimentary dues or \$660 in food and beverage credits** (\$110 per month provided for six months, rewards do not accrue). Select the reward of your choice!
- **Step 3:** The more pre-identified prospects you provide who join, the greater your rewards.

The Membership Incentive Plan has been extended with the desire to continue to attract new Members. We encourage each of you to help the CLUB in growing its membership and making us stronger.

Please share the name, e-mail, and phone number of your prospects with:

Nicole Okken, Sales & Events Director | 850-205-0665 | Nokken@GovClub.com

What Members Are Saying!

Member Chris Schoonover: While having drinks in the Lounge Branden Williams asked if he could help with anything. He went out of his way to help us book Santa's Brunch reservations. He didn't need to ask, he wasn't assigned to do this, he just has a member forward attitude. We are grateful for staff that go the extra mile for us.

Annoynomus: Our server Megan Achurra is very accommodating and pleasant.

Member David Alcorn: Calob Cook is fantastic! Excellent service.

Member Chuck Urban: Both Megan Achurra and Nicole Gerzina are awesome!

Member Dominic Calabro: Great service! Thank you, Nicole Gerzina and Branden Williams.

Member Barney Bishop: Chason Scruggs was very attentive and professional. We enjoyed the excellent service and food and had a wonderful meeting.

Member Diane Whitney: Server Jennifer Perkins was professional, courteous, and warm.

Member Erin Ballas: Chason Scruggs is super sweet! She made our date night a joy!

Member Sanil Rajan: Server Scott Kilbride is an outstanding representative of the CLUB.

Member Doug Tatum: Chason Scruggs...everything is excellent.

Member Karen Moore: Great service! Thank you, Nicole Gerzina.

Member Will Messer: Halina Rhoden prepared our tableside bananas foster perfectly. Great job!

Member Keyna Cory: Jennifer Perkins is always great! Positive and professional.

Member Alia Faraj-Johnson: Megan Achurra...awesome and attentive! She knew how to keep us warm 😊

Member Bib Willis: Chason Scruggs...charming, friendly, great!

Welcome NEW MEMBERS

David Walker / Retired
SPOUSE: Mayra Segovia
SPONSORS: Alia Faraj-Johnson & Laura Boyd Pearce

Michael Alford / President/CEO, Seminole Boosters
SPOUSE: Laura Alford
SPONSORS: Alia Faraj-Johnson & Laura Boyd Pearce

Craig Mateer / CEO, CCM Capital Group
SPONSORS: Bill Moor & Doug Tatum

Jason Zaborske / President/CEO, Capital Events Inc.
SPONSORS: Alan Williams & Laura Boyd Pearce

Nandi Riley / Secretary-Treasurer, FEA
SPONSORS: Kevin Watson & Laura Boyd Pearce

George Feijoo / Government Affairs Consultant, Floridian Partners, LLC
SPOUSE: Samantha Feijoo
SPONSORS: Gary Guzzo & Charlie Dudley

Michael Blank / Attorney, Law Office of Jose R. Fernandez, P.A.
SPOUSE: Robyn Metcalf
SPONSORS: Robert Scott & Carter Scott

Kortne Gosha / VP/ Director of Athletics, FAMU
SPONSORS: Laura Boyd Pearce & Alia Faraj-Johnson

Benjamin Buck / President, Ben Buck Law
SPOUSE: Leonard Hebb III
SPONSORS: Laura Boyd Pearce & Alia Faraj-Johnson

Chad Revis / Student, FSU College of Law
SPONSORS: Laura Boyd Pearce & Alia Faraj-Johnson

Benjamin Gibson / Partner, Shutts & Bowen LLP
SPOUSE: Jordan Gibson
SPONSORS: Alia Faraj-Johnson & Daniel Nordby

Tara Taggart / Legislative Policy Analyst, FL League of Cities
SIGNIFICANT OTHER: Thomas Chilton
SPONSORS: Jeff Branch & Laura Boyd Pearce

Ashley Guy / Owner, Tallulah CBD & Juice Bar
SPOUSE: Don Andrew Guy
SPONSORS: Laura Boyd Pearce & Alia Faraj-Johnson

Carlecia Collins / Government Consultant, Gray Robinson
SPONSORS: Kim McDougal & Dean Cannon

Michael Vincent / Associate, Stan Tait & Associates
SPOUSE: Cecilia Vincent
SPONSORS: Bill Moor & Cynthia O'Connell

RETURNING MEMBER

Abigail Vail / Partner, Ballard Partners
SPOUSE: Jason Vail

Member Spotlight: Ashley Guy

Mrs. Guy hails from Seattle and is a former teacher turned entrepreneur. She owns and operates Tallulah CBD + Juicebar, Tallahassee's Largest CBD store for people & pets on Market Street.

Tallulah has been open for a little over a year now and offers high quality, organic CBD products for people and pets. Ashley loves CBD coffee, CBD ice cream and CBD

products for sleep. She enjoys traveling and lived in Norway for six years. She enjoys the warm Florida sunshine and networking with the local business community. She has one five-year-old daughter named Violet who enjoys acting, cooking and tennis. Her husband, Andrew Guy is a master grower for Truelieve and has quite the green thumb.



Mrs. Ashley Guy

5-Course Epicurean Dinner with Guest Chef Bryant Withers, CEC, ACC

Friday, January 29 † \$105++

6:30 p.m. Meet & Greet Reception

7 p.m. Dinner with Red & White Wine from the GC Cellar

Chef Withers was born and raised on the Gulf Coast of North Florida. He earned his culinary arts degree from Johnson & Wales Culinary School in RI, interned with Walt Disney World, and apprenticed in Dijon, France, at several Michelin starred restaurants. Today, Chef Withers spends most of his time in Highlands, NC, as the Executive Chef at Highlands Country Club. His resume explains the level of spectacular places he has managed and the type of clientele he can please and astonish. His name is well known in the Carolina mountains for good reason. He believes in the power of a shared table to strengthen the bond of families, friendships, businesses, and community. And you can feel this in every dish served. Chef Withers' cuisine is regional southern with a focus on serving the best in-season ingredients. He has earned gold, silver, and bronze medals in food competitions and when possible, travels the world exploring new and old cultures, learning about traditions, cuisines, and wine regions. Call 850-224-0650 for reservations; confirmed reservation will be billed.



Meet & Greet Reception – Member Bar Available

Pan Fried Quail Breast Medallions, Dijon Honey Drizzle Panacea Pearls, American Sturgeon Caviar

5-Course Epicurean Dinner with Wine

First Course – Roasted Butternut Squash Bisque, Jumbo Lump Crabmeat Nuggets

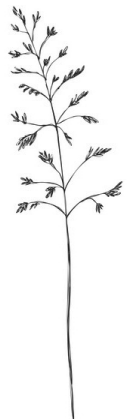
Second Course – Ole MacDonald Farms Salad, Candied Beets, Johnston's Bacon Lardons, Thomasville Asher Blue Cheese, Mayhaw Vinaigrette

Third Course – Sautéed Gulf Speckled Trout, Florida Lobster Mousse Cake, Local Field Pea Ragout, Meyer Lemon Chive Butter

Fourth Course – Prime Venison Loin Chop, Root Vegetable Gratin, Blueberry Cassis Infused Sauce Grand Veneur

Dessert – Dark Chocolate Pate, Pecan Lace Crisp, Buttermilk Panna Cotta

Vidalia Onion Focaccia



Kids Dinner, Movie & Mickey Mouse Cupcakes

Featuring Disney's *The Three Musketeers*

Friday, January 15 † 6:30 p.m. † \$15++

Bring the kids to the CLUB for all things Mickey Mouse. Adults can dine in the Grille while the children enjoy a kid friendly dinner, movie, and hands-on fun making Mickey Mouse cupcakes. Our feature movie, Disney's *The Three Musketeers*, will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



Bring a Friend Happy Hour With Chef's Action Station

Friday, February 5
5:30 – 7 p.m. 📍 The Lounge

Bring a friend to our casual happy hour and share your CLUB. Chef Tim will present a fabulous action station with cocktails at one-half price. Staff will be available to provide CLUB tours and answer questions. Take advantage of this great opportunity to showcase your CLUB and receive six months waived dues or food & beverage credits if your guest joins! Call 850-224-0650 to reserve.



\$5 Feature Wines from Silk Road Winery

We are pleased to offer two wonderful wines by the glass for \$5 from Silk Road Winery in the Country of Georgia. MaNavi is a dry white wine, with a refreshing, crisp and slightly tart flavor. It is the perfect choice for salads, white meat, fish, and seafood dishes. SapeRavi is a dry red wine with a deep ruby color. It has a palatable aroma with coffee, vanilla, blackberry, and hints of cinnamon. SapeRavi pairs well with steaks and barbecue.



SILK ROAD WINES

\$8 Peach Daiquiris All Day Every Day!

This “peach” of a daiquiri easily became a member favorite when it debuted as Cocktail of the Month last summer, so we decided to offer it year around! Prepared with ripe peaches, simple syrup, lime juice and rum. Now you can enjoy a taste of summer in every season.



Sicily through the Tasca Family Winery Wine Tasting

Thursday,
February 18
6:30 pm 📍 \$34++
Free for Platinum
Society Members



Sicily, the largest island in the Mediterranean Sea boasts one of

Europe's most dynamic wine industries where the Tasca Family Winery has been producing since 1830. Selected as the 2019 Wine Enthusiast European Winery of the Year and 2020 Wine & Spirits 'Top 100 Wineries in the World', they clearly know their wine! Not only do they produce incredible wine, but they are also home of the Anna Tasca Lanza Cooking School, one of the top culinary educational schools in all of Italy. Get to know the history, grapes, and regions of this sunny isle where they produce beautiful wines (and food) at five different vineyards. Chef Tim will prepare light bites to accommodate the tasting. The evening will be facilitated by Adam Foster of Winebow Fine Wine + Spirits. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Tasca D'Almerita Regaleali Le Rose

*Tasca D'Almerita Regaleali
Grillo-Cvallo delle Fate*

Tascante Ghiaia Nera

Tasca D'Almerita Regaleali Perricone-Guarnaccio

Tasca D'Almerita Regaleali Nero D'Avola



TASCA
CONTI D'ALMERITA

Featured \$5 Cocktails of the Month

January: New York Sour

The New York Sour boasts all the deliciousness of a classic whiskey sour, with the added boost of a dry red wine float.

Prepared with Buffalo Trace bourbon, fresh

lemon juice, simple syrup, and a red wine float served over ice. One of the best cocktails out there!



February: The Smokey Robinson

Some may think mezcal and rye form a rather unlikely partnership, but the Smokey Robinson will be sure to change anyone's mind.

With rich maple syrup, the smokiness of mezcal and a bite of Jack Daniels whiskey this boozy cocktail with bright lemon flavor gives a lovely freshness with a bold background.

As a reminder, your CLUB always offers \$5++ single pour cocktails made with Tito's vodka and Buffalo Trace bourbon. We also feature Coravin wine pours of Darioush Cabernet & Far Niente Chardonnay.



Holiday Closings

Your CLUB will be closed for New Year's Day, Friday, January 1, and Martin Luther King Day, Monday, January 18.

Birthday Night!

Complimentary entrée for Members with birthdays in January & February!

Wednesday, January 13 † Wednesday, February 10
6 – 9 p.m. † Seating available in the Grille, Patio or Balcony

Celebrate your birthday with friends and family at the CLUB. All Members with January & February birthdays will receive a complimentary entrée of your choice during your birthday month! We have an abundance of room in our facility to ensure everyone has plenty of space to celebrate. Call 850-224-0650 to reserve.



Family Feature Meals

Delivery \$47 + tax † In-Club Dining \$62++

We continue to offer complimentary delivery or take-out of our delicious three-course family meals Monday through Saturday. In addition, you can now enjoy these meals in the comfort of your CLUB. Our family feature meals include a protein, starch, vegetable, salad, bread & butter, and an amazing dessert. Weekly menus will be available via e-mail, on our website and our social media. Staff is available to take your order Monday through Friday from 11 a.m. to 7 p.m., and Saturday from 3:30 to 7 p.m. Delivery orders must be received by 5 p.m. for same day service. We will do our best to deliver your order within 30 minutes of your requested delivery time.

75¢ Estuary Oyster Nights Every Wednesday Evening



5:30 p.m.-until sold out

Estuary Oysters are available in your Lounge fresh-shucked on the half-shell every Wednesday evening. Devour the salty bivalves for only 75¢ each alongside a cold brew or cocktail. Bring a group of friends and make it your Wednesday night tradition.



Picnic Totes Grab a Tote for a Night In!

\$48 + tax † Call 850-224-0650 to order (24 hrs in advance)

Two-person tote contains: Choice of red or white wine, charcuterie plate with pâté terrine, salamis, hard and soft cheeses, olives, pickled veggies, sundried tomato hummus with assorted crackers, French baguette & cheese straws, fresh fruit salad, chocolate fudge brownie, assorted cookies & bottled water.





Chateau Le Coeur Wine Tasting

Thursday, January 21, 6:30 p.m.

\$34++ † Free for Platinum Society Members

Gwendolyn Vercher, owner of Chateau Le Coeur will be on hand to share information about the boutique wines that are hand crafted in small batches from grapes produced at their vineyards in Washington state and Oregon. Not only do they produce beautiful wines, but they also grow lavender and make specialty chocolates.



This evening will also be facilitated by Peter and Cookie O'Donnell of Elite Worldwide Imports. Call 850-224-0650 to reserve; confirmed reservations will be billed.

Oregon:

Masquerade Gewurztraminer 2011

Masquerade Roussanne 2014

Washington:

Chateau Le Coeur Debutante Pinot Noir 2015

Chateau Le Coeur Finesse Pinot Noir 2014

Chateau Le Coeur Costaud Pinot Noir Dessert Wine

Call or Text the Valet for your Automobile

Beginning Monday, January 4, American Valet Service will implement a new system for requesting your vehicle. Simply call or text the valet Captain on duty with your receipt number. This will be especially helpful during the busy legislative season to reduce your wait time. Save this valet number in your contacts for quick service and retrieval: **850-294-2326**. This number will also be provided on your valet ticket.

FSU Men's Basketball Pre-Game in the Lounge

Complimentary Wings & Chili



Stop in your Lounge prior to FSU basketball games that are scheduled when your CLUB is open! Enjoy complimentary wings & chili one and one-half hours prior to tip-off.

Thank You From Your Staff!

Thank you to our very generous Members for your contributions to the annual Employee Holiday Fund. The fund is distributed on an equitable basis to all employees of your CLUB. Your staff is very appreciative of these gifts which truly make the holiday season especially joyful for themselves and their families. We look forward to providing you exceptional food and service in 2021.

Staff ANNIVERSARIES

January

Nina Bodony, *Hostess*, 2 years

Christina Brady, *Bartender*, 1 year

Calob Cook, *Server & Bartender*, 5 years

Cynthia Dilmore, *Food & Beverage Director*, 10 years

Veronica Sanders, *Cook*, 1 year

Barry Shields, *General Manager*, 7 years

February

Willie Arnold, *Cook*, 2 years

Roshawn Atkins, *Cook*, 2 years

Tim Drown, *Executive Chef*, 2 years

Timothy Hall, *Cook*, 2 years

Elvin Ortiz, *Cook*, 2 years

Morning Eye-Opener

Your CLUB Lounge is the perfect location for a morning meeting or to grab a cup of coffee on the go. Enjoy soft seating, Wi-Fi, complimentary to-go coffee and assorted breakfast bars weekdays from 7-10 a.m. We proudly serve Lucky Goat Coffee, "Roasting the World's Best Coffee in the Capital City." Reservations are not required.



Valentine's Experience 2021

Table d'hôte with a live soulful jazz & blues performance in our dessert room.

Saturday, February 13 : Seating from 5 – 9 p.m.

Dinner & dessert room \$85++

Dessert room only : \$20++ 7 – 11 p.m.

We'll set the mood with candlelight, romantic music, roses and Chef's incredible table d'hôte menu in the Grille. Upon completion, stroll upstairs to the Parlor and Magnolia Room to enjoy a decadent display of desserts including flambé, coffee, cappuccinos, and live music by the incredibly talented singer-songwriter Anna Wescoat. Her beautiful voice will entertain you with smooth jazz and blues tunes from artists like Nat King Cole. Don't miss this perfect Valentine evening! Call 850-224-0650 for reservations; confirmed reservations will be billed. Please note that a la carte dining will not be available in the Grille on this evening.

APPETIZER – Bucatini with Lobster Pomodoro

Thick spaghetti like pasta tossed in "Golden Apple" sauce of olive oil, garlic, basil, tomatoes, red pepper flakes, Maine lobster and Parmesan-Reggiano

SOUP – Creamy Smoked Tomato Bisque with Grilled Cheese

Lightly smoked vine ripe tomatoes simmered and reduced in chicken stock and sweet onions with heavy cream and a grilled goat cheese float

SALAD – Mache, Candied Walnut & Warm Brie Salad

Warm brie on lamb's lettuce, Vermont maple candied walnuts, cranberries, granny smith apples and brioche croutons drizzled with cupid vinaigrette

MAIN COURSE (CHOICE OF)

Char Grilled Filet Mignon and Seared Sea Scallops

Duck fat roasted fingerling potatoes, king oyster mushrooms and Marsala reduction

Roast Duck Confit

Spiced carrot puree, blistered grape tomatoes, pea shoot salad and blackberry reduction

Walnut Breadcrumb Crusted Florida Grouper

Baked fillet encrusted with Dijon mustard, French bread crumb and walnut crust on lemon dill cream with vegetable succotash

Boyd Family Farms Grass Fed Grilled Ribeye

Local Monticello Florida Cattle Ranchers cut of beef, parsnip puree, Orchard Pond honey roasted baby carrots, green peppercorn demi-glace and pink butter

Lobster and Shrimp Ravioli

Sautéed garlic, shiitake mushrooms and wilted spinach on roasted garlic cream sauce



DESSERT EXPERIENCE

Relax in the Parlor and Magnolia Room with decadent desserts, cappuccinos, coffees, flambé and fantastic *live entertainment!*



Enjoy GC Java at Home

GOVERNORS CLUB special coffee blend is available for take-home in whole bean or fresh ground. Local roaster, Lucky Goat Coffee, created this special blend of coffee just for GC Members and it's what you enjoy at the CLUB. It's a medium-to-dark roast coffee created using four different beans. Guatemalan, Sumatran, Colombian and Costa Rican beans are combined to create a high-end coffee that's complex and smooth, with a delicate balance of flavors. These beans are roasted in small batches and delivered fresh to the CLUB weekly. The GC Java special blend is available in regular or decaf and costs \$14+ per pound. Call the CLUB with your order or simply tell your server that you'd like to take some GC Java home with you.



Kids Dinner, Movie & Root Beer Floats

Featuring *The Peanuts Movie*

Friday, February 26 | 6:30 p.m. | \$15++

Bring the kids to the CLUB for a 'beer night' all their own. Adults can dine in the Grille or attend our DEEP beer dinner while the children enjoy a kid friendly dinner, movie and hands-on



experience preparing root beer floats! Our feature, *The Peanuts Movie*, will be shown on our large screen with true movie sound. All children must be potty trained, and parents/guardians must remain in the Clubhouse during the evening. Call 850-224-0650 to reserve; confirmed reservation will be billed.



Half-Price Friday Happy Hours!

Fridays in the Lounge | 5 – 7 p.m.

Friday's just became a lot more fun at your CLUB. All alcohol and the entire Lounge menu are one-half price on Fridays from 5 to 7 p.m. Half-Price Friday Happy Hour is available in the Lounge and on the Patio. And don't forget, we always serve five-dollar single pour Tito's and Buffalo Trace Bourbon cocktails and Silk Road wine by the glass.

Fish & Game You Catch and We Cook

Bring your cleaned wild game or fresh catch to the CLUB and let us bake, broil, grill, poach or sizzle-up the fruits of your labor.



For only \$12++ per person, enjoy your protein served with fresh vegetables and a choice of rice or potato. Better yet, bring both and we'll dazzle your senses with an amazing surf and turf. Call ahead and let us know what you are bringing and how you would like it prepared. Bon appétit!

DEEP Brewing Company Beer Dinner

Friday, February 26 | 6:30 p.m. | \$65++



Explore the infinite depths of beer flavor and aroma at this delicious dinner featuring DEEP Brewing Company pairings. Locally brewed and handcrafted, DEEP Brewing crafts fine small batch ales and lagers in the Capital City. DEEP Brewing pays homage to historic European and American styles while diving headlong into an unknown sea of possibilities. Chef Tim has prepared a hearty pairing menu sure to leave everyone satisfied. Pairings will be selected from those being seasonally brewed at the time of the dinner. Parents: bring the kids to our Kids Dinner & Movie Night where they too can enjoy age appropriate beer! Call 224-0650 for reservations; confirmed reservations will be billed.

STARTER

Popcorn Gator

Crispy Leon County alligator tail meat tagged by Chef Tim, tossed with pickled peppers, tomatoes, parmesan cheese, scallions, and Cajun remoulade

SECOND COURSE

Bradley's Sausage Flatbread Pizza

Olive oil, garlic, roasted Roma tomatoes & yellow peppers, local smoked pork sausage, mozzarella cheese, arugula, and balsamic reduction

ENTRÉE

DEEP Beer Braised Short Ribs

Fallin'-off-da-bone tender DEEP braised short ribs in dark gravy with root vegetables on buttermilk mashed potatoes and roasted baby carrots

THE END

DEEP Beer Batter Apple Beignets with Vanilla Anglaise

Granny Smith sliced apples fried in DEEP beer batter and tossed in cinnamon sugar with vanilla bean custard sauce



GOVERNORS CLUB

P.O. Box 10568
Tallahassee, FL 32302

RETURN SERVICE REQUESTED

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| Bruce Wiener
<i>Secretary/Treasurer</i> | Frank E. Gredler, M.D.
<i>Allison Harrell</i> |
| Bill Moor
<i>Immediate Past President</i> | Tim Nungesser
<i>Cissy Proctor</i> |
| | Neil St. John Rambana |

CLUB MANAGEMENT STAFF

- | | | |
|--|---|--|
| Barry Shields
<i>General Manager/COO</i> | Ronnie Hall
<i>Sous Chef</i> | Paul McShane
<i>Beverage Manager</i> |
| Nancy Goodson
<i>Controller</i> | Nicole Okken
<i>Sales & Events Director</i> | Mike Basford
<i>Facilities Manager</i> |
| Tina Schmitz
<i>Assistant Controller</i> | Cynthia Dilmore
<i>Food & Beverage Director</i> | Audrey Clayton
<i>Concierge</i> |
| Tim Drown
<i>Executive Chef</i> | Anna Dawkins
Branden Williams
<i>Food & Beverage Managers</i> | |

BUSINESS HOURS

Lunch

Grille, Patio & Balcony
Monday through Friday
11:30 a.m. – 2 p.m.

Dinner

Grille, Patio & Balcony
Monday – Saturday
5 p.m. – close

Cocktails

Lounge
Monday through Saturday
4 - 10 p.m.

Contact

202 S. Adams St.
Tallahassee, FL 32301
Reservations: 850-224-0650
Reservations@GovClub.com
www.GovClub.com

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